

WEST Search History

DATE: Wednesday, October 22, 2003

Set Name Query

side by side

DB=USPT,PGPB,JPAB,EPAB,DWPI; THES=ASSIGNEE; PLUR=YES;

OP=ADJ

Hit Count Set Name

result set

L11	L10 and (feed or fodder or emuls\$9)	27	L11
L10	Marki.in.	125	L10
L9	Marki-Bjorn.in.	0	L9
L8	Sandnes.in.	9	L8
L7	L5 and microwave	17	L7
L6	L5 and (feed.clm. or fodder.clm.)	22	L6
L5	fish.clm. and emuls\$9.clm. and (heat\$5.clm. or dry.clm. or drier.clm. or drying.clm.)	127	L5
L4	fish.clm. and emuls\$9.clm. and microwav\$5.clm.	5	L4
L3	(feed or fodder) near5 fish near5 emuls\$9	14	L3
L2	fish near5 emuls\$9 near5 (heat or heated or dry or drier or dries or microwav\$5)	24	L2
L1	fish near5 emuls\$9 near5 (grind\$5 or comminut\$5 or cut or cutting or knife) near5 (heat or dry or drier or microwav\$5)	0	L1

END OF SEARCH HISTORY

WEST Search History

DATE: Wednesday, October 22, 2003

<u>Set Name</u> side by side	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u> result set
<i>DB=USPT,PGPB,JPAB,EPAB,DWPI; THES=ASSIGNEE; PLUR=YES;</i>			
<i>OP=ADJ</i>			
L3	emulsi\$5 near5 raw fish	2	L3
L2	L1 and emulsi\$6	6	L2
L1	(fish food or fish feed)same raw fish	34	L1

END OF SEARCH HISTORY

WEST**Search Results - Record(s) 1 through 5 of 5 returned.**☐ 1. Document ID: US 20030091698 A1

L4: Entry 1 of 5

File: PGPB

May 15, 2003

PGPUB-DOCUMENT-NUMBER: 20030091698

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20030091698 A1

TITLE: Novel food material technology with controllable functional characteristics and industrial process applications, and the resulting fabricated foods

Full	Title	Claim	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KWC	Draw Desc	Image
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☐ 2. Document ID: US 6309681 B1

L4: Entry 2 of 5

File: USPT

Oct 30, 2001

US-PAT-NO: 6309681

DOCUMENT-IDENTIFIER: US 6309681 B1

TITLE: Multi-component marinades

Full	Title	Claim	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KWC	Draw Desc	Image
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☒ 3. Document ID: US 6168815 B1

L4: Entry 3 of 5

File: USPT

Jan 2, 2001

US-PAT-NO: 6168815

DOCUMENT-IDENTIFIER: US 6168815 B1

TITLE: Method for continuous production of dry feed for fish and shell fish

Full	Title	Claim	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KWC	Draw Desc	Image
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☐ 4. Document ID: US 5980962 A

L4: Entry 4 of 5

File: USPT

Nov 9, 1999

US-PAT-NO: 5980962

DOCUMENT-IDENTIFIER: US 5980962 A

TITLE: Process of and apparatus for providing at least a partial barrier to moisture vapor transfer through the surface of a material and/or for removing moisture from a material

Full Title Citation Front Review Classification Date Reference Sequences Attachments Claims RMC Draw Desc Image

☐ 5. Document ID: US 5139800 A

L4: Entry 5 of 5

File: USPT

Aug 18, 1992

US-PAT-NO: 5139800

DOCUMENT-IDENTIFIER: US 5139800 A

TITLE: Browning composition and process for browning foods

Full Title Citation Front Review Classification Date Reference Sequences Attachments

RMC Draw Desc Image

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Term	Documents
FISH	72506
FISHES	2385
EMULS\$9	0
EMULS	54
EMULSA	3
EMULSABILITY	2
EMULSAGEN	1
EMULSAMINE	6
EMULSAN	88
EMULSANASE	2
EMULSANOSOL	2
(FISH.CLM. AND EMULS\$9.CLM. AND MICROWAV\$5.CLM.) USPT,PGPB,JPAB,EPAB,DWPI.	5

[There are more results than shown above. Click here to view the entire set.](#)


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 PALM INTRANET

Day : Wednesday

Date: 10/22/2003

Time: 10:48:31

Inventor Name Search Result

Your Search was:

Last Name = MARKI

First Name = BJORN

Application#	Patent#	Status	Date Filed	Title	Inventor Name
09926050	Not Issued	030	10/19/2001	PROCESS FOR THE PRODUCTION OF A NUTRITIONAL COMPOSITION	MARKI, BJORN

Inventor Search Completed: No Records to Display.**Search Another:
Inventor****Last Name**

Marki

First Name

Bjorn

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Back to [PALM](#) | [ASSIGNMENT](#) | [OASIS](#) | [Home page](#)

 PALM INTRANET

Day : Wednesday

Date: 10/22/2003

Time: 10:48:51

Inventor Name Search Result

Your Search was:

Last Name = SANDNES

First Name = [Nothing Entered]

Application#	Patent#	Status	Date Filed	Title	Inventor Name
09926050	Not Issued	030	10/19/2001	PROCESS FOR THE PRODUCTION OF A NUTRITIONAL COMPOSITION	SANDNES, KIARTAN
09659602	6295659	150	09/11/2000	APPARATUS FOR CLEANING OUT DRAIN PIPE OBSTRUCTIONS	SANDNESS, ROBERT C.
09437116	Not Issued	161	11/10/1999	"SWAB" CLOGGED DRAIN REMOVAL DEVICE	SANDNESS, ROBERT C.
08483189	5589595	150	06/07/1995	PROCESS FOR TETRAAZACYCLOALKANE PREPARATION	SANDNES, ROLF W.
06555686	Not Issued	161	11/28/1983	SAFETY CHAIN HOOK	SANDNES, EDWARD S.

Inventor Search Completed: No Records to Display.

**Search Another:
Inventor**

Last Name

First Name

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Search Results - Record(s) 1 through 20 of 34 returned.☐ 1. Document ID: US 20030191169 A1

L1: Entry 1 of 34

File: PGPB

Oct 9, 2003

PGPUB-DOCUMENT-NUMBER: 20030191169

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20030191169 A1

TITLE: Methods for increasing the survival of aquatic and other animals exposed to an aquatic virus, birnavirus or other RNA virus and compositions for such methods

Full	Title	Classen	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	NMC	Draw Desc	Image
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☐ 2. Document ID: US 20030175507 A1

L1: Entry 2 of 34

File: PGPB

Sep 18, 2003

PGPUB-DOCUMENT-NUMBER: 20030175507

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20030175507 A1

TITLE: Heat-sensitive adhesive material

Full	Title	Classen	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	NMC	Draw Desc	Image
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☐ 3. Document ID: US 20030012857 A1

L1: Entry 3 of 34

File: PGPB

Jan 16, 2003

PGPUB-DOCUMENT-NUMBER: 20030012857

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20030012857 A1

TITLE: Composition and process for cleaning and disinfecting food products

Full	Title	Classen	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	NMC	Draw Desc	Image
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☐ 4. Document ID: US 20020133726 A1

L1: Entry 4 of 34

File: PGPB

Sep 19, 2002

PGPUB-DOCUMENT-NUMBER: 20020133726

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20020133726 A1

TITLE: Information retrieval support method and information retrieval support system

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KMC	Draw Desc	Image
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☐ 5. Document ID: US 20020029149 A1

L1: Entry 5 of 34

File: PGPB

Mar 7, 2002

PGPUB-DOCUMENT-NUMBER: 20020029149

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20020029149 A1

TITLE: Food menu providing system

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 6. Document ID: US 6514962 B1

L1: Entry 6 of 34

File: USPT

Feb 4, 2003

US-PAT-NO: 6514962

DOCUMENT-IDENTIFIER: US 6514962 B1

TITLE: Stabilized preparations of .beta.-lactam antibiotic

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☒ 7. Document ID: US 6207202 B1

L1: Entry 7 of 34

File: USPT

Mar 27, 2001

US-PAT-NO: 6207202

DOCUMENT-IDENTIFIER: US 6207202 B1

TITLE: Flaked fish food made from raw fish

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☒ 8. Document ID: US 5281425 A

L1: Entry 8 of 34

File: USPT

Jan 25, 1994

US-PAT-NO: 5281425

DOCUMENT-IDENTIFIER: US 5281425 A

TITLE: Bait product for crabs or lobsters and method of preparation

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 9. Document ID: US 4778687 A

L1: Entry 9 of 34

File: USPT

Oct 18, 1988

US-PAT-NO: 4778687

DOCUMENT-IDENTIFIER: US 4778687 A

TITLE: Method of processing fishes

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 10. Document ID: US 4732765 A

L1: Entry 10 of 34

File: USPT

Mar 22, 1988

US-PAT-NO: 4732765

DOCUMENT-IDENTIFIER: US 4732765 A

** See image for Certificate of Correction **

TITLE: Sustained release coating composition and preparation coated therewith

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☒ 11. Document ID: US 3930018 A

L1: Entry 11 of 34

File: USPT

Dec 30, 1975

US-PAT-NO: 3930018

DOCUMENT-IDENTIFIER: US 3930018 A

TITLE: Feed for pisciculture

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 12. Document ID: US 3911117 A

L1: Entry 12 of 34

File: USPT

Oct 7, 1975

US-PAT-NO: 3911117

DOCUMENT-IDENTIFIER: US 3911117 A

TITLE: Raw fish and iron chelated with glutamic or ribonucleic acid in a mink diet

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☒ 13. Document ID: US 3904776 A

L1: Entry 13 of 34

File: USPT

Sep 9, 1975

US-PAT-NO: 3904776

DOCUMENT-IDENTIFIER: US 3904776 A

TITLE: Method of forming a shaped heat set food article

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☒ 14. Document ID: US 3699224 A

L1: Entry 14 of 34

File: USPT

Oct 17, 1972

US-PAT-NO: 3699224

DOCUMENT-IDENTIFIER: US 3699224 A

TITLE: METHOD FOR PROMOTION OF GROWTH OF CULTURED FISH

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☒ 15. Document ID: US 3620754 A

L1: Entry 15 of 34

File: USPT

Nov 16, 1971

US-PAT-NO: 3620754

DOCUMENT-IDENTIFIER: US 3620754 A

TITLE: PROCESS FOR PREPARING A WATER-CONTAINING FEED FOR CULTIVATING MACRURA AND PRODUCT

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 16. Document ID: JP 2003125735 A

L1: Entry 16 of 34

File: JPAB

May 7, 2003

PUB-NO: JP02003125735A

DOCUMENT-IDENTIFIER: JP 2003125735 A

TITLE: HIGH PRESSURE-TREATED FISH FOOD AND METHOD FOR COOKING HIGH PRESSURE-TREATED FISH FOOD

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 17. Document ID: JP 2002325561 A

L1: Entry 17 of 34

File: JPAB

Nov 12, 2002

PUB-NO: JP02002325561A

DOCUMENT-IDENTIFIER: JP 2002325561 A

TITLE: METHOD FOR RESTORING TRANSPARENCY OF FISH

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 18. Document ID: JP 11000253 A

L1: Entry 18 of 34

File: JPAB

Jan 6, 1999

PUB-NO: JP411000253A

DOCUMENT-IDENTIFIER: JP 11000253 A

TITLE: COLD RESERVING COASTER TRAY FOR REFRESHMENT CONTAINER AND COLD RESERVING TRAY

Full	Title	Citation	Font	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Clip Img	Image
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☐ 19. Document ID: JP 06269262 A

L1: Entry 19 of 34

File: JPAB

Sep 27, 1994

PUB-NO: JP406269262A

DOCUMENT-IDENTIFIER: JP 06269262 A

TITLE: FISH FOOD OF DELICATE FLAVOR

Full	Title	Citation	Font	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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☐ 20. Document ID: JP 61268125 A

L1: Entry 20 of 34

File: JPAB

Nov 27, 1986

PUB-NO: JP361268125A

DOCUMENT-IDENTIFIER: JP 61268125 A

TITLE: SEASONED FLAKES OF DRIED FISH

Full	Title	Citation	Font	Review	Classification	Date	Reference	Sequences	Attachments
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KMC	Draw Desc	Image
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Term	Documents
FISH	149311
FISHES	8610
FOOD	385400
FOODS	91244
FEED	1058334
FEEDS	198769
RAW	412797
RAWS	203
((RAW ADJ FISH) SAME ((FISH ADJ FOOD) OR (FISH ADJ FEED))). USPT,PGPB,JPAB,EPAB,DWPI.	34
((FISH FOOD OR FISH FEED)SAME RAW FISH). USPT,PGPB,JPAB,EPAB,DWPI.	34

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WEST**End of Result Set**☐ **Generate Collection** ☐ **Print**

L3: Entry 2 of 2

File: DWPI

Apr 8, 1978

DERWENT-ACC-NO: 1978-35943A

DERWENT-WEEK: 197820

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TITLE: Feedstuff for fish farming, prepn. - by spray drying emulsified mixt. contg. raw fishery prods., vitamin(s), minerals, fat and oil, by adding water and contacting with aldehyde

PATENT-ASSIGNEE: RIKEN VITAMIN OIL CO LTD (RIKV)

PRIORITY-DATA: 1976JP-0112714 (September 20, 1976)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 53038596 A	April 8, 1978		000	
JP 81011420 B	March 14, 1981		000	

INT-CL (IPC): A23K 1/18

ABSTRACTED-PUB-NO: JP 53038596A

BASIC-ABSTRACT:

Process comprises emulsifying a mixt. of raw fishery prods. formulated feed, vitamins, minerals, fat and oil by adding water; spray-drying the emulsified prod.; and then contacting the fine particles obtd. with aldehyde as 0.5-5 wt.% on protein contained in the particles.

Alternatively spray during may be effected after contacting with aldehyde, which is used to desolubilise the protein. Feed has good dimensional stability, dispersibility, etc., and has no adverse effect on water.

ABSTRACTED-PUB-NO: JP 53038596A

EQUIVALENT-ABSTRACTS:

DERWENT-CLASS: C03 D13

CPI-CODES: C03-L; C04-B01B; C04-B01C; C04-B04M; C04-D02; C10-D01; C12-L09; D03-G;

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L2: Entry 5 of 24

File: JPAB

Sep 22, 1998

DOCUMENT-IDENTIFIER: JP 10248533 A

TITLE: PRODUCTION OF SOLID-SHAPE FISH MEAT FOOD FOR PERSON HAVING DIFFICULTY IN MASTICATION

Abstract Text (2):

SOLUTION: This method is prepd. by adding 0.02 to 1.0wt.% at least one or ≥2 kinds of emulsifiers, such as glycerol fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, propylene glycol fatty acid ester, lecithin, phosphate and citrate to the fish meat paste and the loose meat of the fishes previously subjected to a heat treatment, and emulsifying the mixture, then steaming up the emulsion.

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L2: Entry 8 of 24

File: JPAB

Jun 28, 1986

PUB-NO: JP361141860A
DOCUMENT-IDENTIFIER: JP 61141860 A
TITLE: PREPARATION OF EMULSION FOR FOOD

PUBN-DATE: June 28, 1986

INVENTOR-INFORMATION:

NAME

COUNTRY

SAKIDA, TAKASHI

KOJIMA, EIJI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

NISSHIN OIL MILLS LTD:THE

APPL-NO: JP59262987

APPL-DATE: December 14, 1984

US-CL-CURRENT: 426/46

INT-CL (IPC): A23L 1/24; A21D 2/08; A23L 1/325

ABSTRACT:

PURPOSE: To prepare an edible emulsion preservable at normal temperature or in frozen state, coagulable with heat without causing the demulsification, and suitable for a fish paste product, by compounding an edible emulsion composed of an oil or fat and water with soybean protein and a thermally coagulable protein subjected to a specific treatment.

CONSTITUTION: The objective edible emulsion can be produced by adding (A) soybean protein denaturated with heat or with an alcohol (preferably hydrated ethanol) and partially hydrolyzed with a proteinase (preferably neutral or alka line protease) and (B) a thermally coagulable protein (preferably albumen) to an edible emulsion composed of an oil or fat, water and, if necessary, a season ing. The amounts of the soybean protein and the thermally coagulable protein are preferably 1∼5% and 3∼7% (in terms of solid component), respectively.

EFFECT: It can be sterilized by retort sterilization.

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L2: Entry 5 of 24

File: JPAB

Sep 22, 1998

PUB-NO: JP410248533A

DOCUMENT-IDENTIFIER: JP 10248533 A

TITLE: PRODUCTION OF SOLID-SHAPE FISH MEAT FOOD FOR PERSON HAVING DIFFICULTY IN MASTICATION

PUBN-DATE: September 22, 1998

INVENTOR-INFORMATION:

NAME

COUNTRY

TANAKA, MASAKO

WAKAOJI, KENICHI

KUBO, SATORU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

HOUKOU SUISAN KK

APPL-NO: JP09103787

APPL-DATE: March 17, 1997

INT-CL (IPC): A23 L 1/325; A23 L 1/325; A23 L 1/30

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a process for producing solid-shape fish meat food which is easily holdable to the shape of fishes or cut meat in terms of adequate texture and outlook and is adequate for a person having difficulty in mastication.

SOLUTION: This method is prepd. by adding 0.02 to 1.0wt.% at least one or ≥2 kinds of emulsifiers, such as glycerol fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, propylene glycol fatty acid ester, lecithin, phosphate and citrate to the fish meat paste and the loose meat of the fishes previously subjected to a heat treatment, and emulsifying the mixture, then steaming up the emulsion.

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L2: Entry 6 of 24

File: JPAB

Jan 13, 1998

PUB-NO: JP410004927A
DOCUMENT-IDENTIFIER: JP 10004927 A
TITLE: PASTY FOOD

PUBN-DATE: January 13, 1998

INVENTOR-INFORMATION:

NAME

COUNTRY

TANAKA, MITSUGI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

HACHINOHE SUISAN KAKOUGIYOU KYODO KUMIAI RENGOKAI

APPL-NO: JP08181600

APPL-DATE: June 21, 1996

INT-CL (IPC): A23 L 1/325; A23 L 1/325; A23 L 1/24

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a pasty food useful as a snack food, etc., having no fish-like smell, capable of making a person take an abundant nutrient component without a feeling of physical disorder, by blending heated fine meat of fish and shell with emulsified oils and fats and kneading.

SOLUTION: This food is obtained by blending fine meat 2 of fish and shell fish selected from squid, salmon, crab, sardine, mackerel, horse mackerel and scallop or its kneaded meat heated by steaming or boiling with oils and fats 1 comprising at least a margarine, an emulsifying agent such as a sugar ester, optionally a liquid or solid seasoning, a spice and an additive such as wine and kneading. Preferably, the emulsified oils and fats are mixed with either or both of cheese and cream.

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L2: Entry 7 of 24

File: JPAB

May 10, 1988

PUB-NO: JP363105658A
DOCUMENT-IDENTIFIER: JP 63105658 A
TITLE: PRODUCTION OF TOFU-LIKE FOOD USING FISH MEAT

PUEN-DATE: May 10, 1988

INVENTOR-INFORMATION:

NAME

COUNTRY

AIZAWA, SATORU
KAWAI, YUJI
HITOSUGI, TETSUO
KITAGAWA, MASAHICO
TSUJI, KOJI
ASO, SHINGO
OHORI, TADASHI
KIDA, KENJI
TAKAHASHI, HARUO
KANEKO, HIROMI
KATO, TAKEHITO
NAKAMURA, MASAYOSHI
KAWASHIMA, TAKAYOSHI
KAWAI, YOSHIHARU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

HOKKAIDO

APPL-NO: JP61253150

APPL-DATE: October 23, 1986

US-CL-CURRENT: 426/643

INT-CL (IPC): A23L 1/325; A23L 1/20

ABSTRACT:

PURPOSE: To produce a delicious food free from fish odor, having TOFU (bean curd) like texture and appearance as well as excellent nutritive value, by adding common salt, edible oil or fats, milk protein and water to a fish meat and mixing and emulsifying the fish meat and then subjecting the emulsion to heat solidification.

CONSTITUTION: 1∼2% common salt, 5∼40% edible oil or fats, 2∼20% (as anhydride of protein) milk protein such as milk, fatty flour milk, creams, etc., having a function such as emulsifying or heat-solidifying properties 50∼300% water content and as necessary ≤25% at least one or two or more auxiliary selected from egg white, egg yoke, gelatin, vegetable protein, polysacchharides such as agar, etc., are added to a finely ground fish meat and the mixture is homogenized to provide an emulsion. The resultant emulsion is then packed in a case, heat treated at about 80∼100°C to sufficiently solidify the emulsion to the center part.